

# STARTERS

- SOUP** –Creamy Tomato 5.<sup>95</sup>
- SOUP OF THE DAY** 5.<sup>95</sup>
- CANDIED BACON “LOLLIPOPS”** 7.<sup>95</sup>  
Apple cider reduction
- PICKLE WRAPPED PASTRAMI** 7.<sup>95</sup>  
Tempura fried, sauerkraut, Russian dressing, whole grain mustard sauce
- SPICY TUNA SALSA CRUDA** 8.<sup>95</sup>  
Yellow-fin tuna and corn tortilla chips
- SPINACH ARTICHOKE DIP**  
Creamy goat cheese, oven baked pita chips  
small 5.<sup>95</sup> / large 10.<sup>95</sup>
- PULLED PORK SPRING ROLLS** 6.<sup>95</sup>  
Creamy dipping sauce.
- BARBEQUED CHICKEN WINGS**  
House smoked with home-made BBQ sauce  
half dozen 5.<sup>95</sup> / dozen 10.<sup>95</sup>

- BUFFALO SHRIMP** 9.<sup>95</sup>  
Celery, carrots, blue cheese dressing
- BURGER SLIDERS\*** 8.<sup>95</sup>  
Aged Vermont cheddar, diced onions, pickles, Max sauce
- VEGETARIAN CHILI**  
Crispy corn tortilla chips, aged cheddar small 4.<sup>95</sup> / large 8.<sup>95</sup>
- TEXAS LONGHORN CHILI**  
Crispy corn tortilla chips, aged cheddar, cilantro crema  
small 5.<sup>95</sup> / large 9.<sup>95</sup>

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- MAX SALAD** – Mixed greens, tomato, cucumber, Bermuda onion, radish, sherry mustard seed vinaigrette 5.<sup>95</sup>
- MAX’S CLASSIC CAESAR** – Crisp romaine hearts, classic Caesar dressing, Grana Padano, croutons 6.<sup>95</sup>
- ICEBERG SALAD** – Iceberg wedge, grape tomatoes, crumbled bacon, creamy blue cheese dressing 6.<sup>95</sup>
- KALE SALAD** – Kale, cucumber, grape tomato, radish, carrot, crispy wontons, soy-ginger & lime vinaigrette 6.<sup>95</sup>

## Sandwiches

All sandwiches come with hand cut fries and pickles.

- WARM MEATLOAF SANDWICH** 10.<sup>95</sup>  
Aged Vermont cheddar, crispy onion straws, srirachi ketchup, lettuce, tomato, artisan roll
- BUFFALO CHICKEN WRAP** 10.<sup>95</sup>  
Crispy chicken, romaine lettuce, tomato, cucumber, blue cheese
- PULLED PORK** 11.<sup>95</sup>  
12 hour house smoked. Shaved red onion, cole slaw, potato rolls
- CHOKE N’ CHICKEN** 10.<sup>95</sup>  
Spinach and artichoke crusted chicken breast, oven roasted tomatoes, arugula
- PASTRAMI NIGHTMARE** 11.<sup>95</sup>  
Swiss cheese, Russian dressing, cole slaw, toasted rye bread
- GRILLED CHEESE** 9.<sup>95</sup>  
Comtè, gruyère, aged Vermont cheddar, rustic rosemary semolina bread
- AMERICAN WAGYU BEEF HOT DOG** 7.<sup>95</sup>/12.<sup>95</sup>  
All natural, 1/3 lb., grass fed American Kobe Beef with jalapeno mustard, pepper relish and onions

# BURGERS

**MAX Burger proudly serves all-natural Angus beef. Our mission is to provide our guests with humanely raised, environmentally-sustained animals, using no antibiotics, no pesticides, and no added hormones.**

All burgers come with a side of hand-cut fries and house made pickles. Free substitutions include cole slaw or kettle chips.

Side substitutions 75¢ Gluten-free rolls may be substituted for 1.<sup>50</sup>

- MAX CLASSICS\***
  - 8 oz., lettuce, tomato, Max sauce, artisan roll 10.<sup>95</sup>
  - 5 oz., lettuce, tomato, Max sauce, potato roll 8.<sup>95</sup>
  - 6 oz. chicken breast, lettuce, tomato, rosemary aioli, artisan roll 9.<sup>95</sup>
- AMERICAN WAGYU \*** - 8 oz., lettuce, tomato, Max sauce, artisan roll 14.<sup>95</sup>
- ALFRED \*** - 8 oz., Comtè cheese, caramelized onions, rosemary aioli, artisan roll 11.<sup>95</sup>
- FATTY MELT \*** - 8 oz., sandwiched between two grilled cheese sandwiches, tomato, apple-wood smoked bacon 13.<sup>95</sup>
- INSIDE OUT \*** - 8 oz., gorgonzola stuffed, applewood smoked bacon, grilled onion, arugula, artisan roll 12.<sup>95</sup>
- FUN GUY 3.0 \*** - 8 oz American Wagyu., truffled mushroom spread, French onion aioli, crispy onion strings, arugula, au poivre, artisan roll 16.<sup>95</sup>
- BLACKJACK \*** - 8 oz., blackened, jalapeño jack cheese, roasted green chiles, guacamole, honey-chipotle onions, artisan roll 13.<sup>95</sup>
- MISS DAISY \*** - 8 oz., brie cheese, apple-wood smoked bacon, apple honey Dijonaise, lettuce, tomato, on toasted brioche bread 13.<sup>95</sup>
- FRISKY CHICKEN** - 7 oz., chicken patty, jalapeño jack cheese, mango salsa, jalapeno aioli, sweet pepper slaw, artisan roll 11.<sup>95</sup>
- TURKEY BURGER** - 7 oz., Plainville Farms Turkey, goat cheese, watercress, oven roasted tomato, whole wheat roll 11.<sup>95</sup>

- SHRIMP BURGER** - Sweet and sour glaze, Asian vegetables, soy-scallion aioli 14.<sup>95</sup>
- TUNA BURGER \*** - 7 oz., seared tuna burger, house made kimchi, ginger-orange aioli, artisan roll 13.<sup>95</sup>
- PORTOBELLA “BURGER” (vegetarian)** - Roasted portobella caps, red onion, arugula, roasted red peppers, provolone, lemon asparagus aioli, artisan roll 10.<sup>95</sup>
- THE GRATEFUL VEG** - House made quinoa-sunflower seed burger, cheddar cheese, shaved red onion, roasted tomato, baby arugula, greek goddess dressing, avocado, whole wheat roll 11.<sup>95</sup>

### CHALKBOARD BURGERS/SANDWICHES

- MONDAY \*** - Bearnaise Burger
- TUESDAY \*** - Bacon and Onion Smash
- WEDNESDAY \*** - Sgt. Peppercorn
- THURSDAY \*** - Big Blue
- FRIDAY \*** - El Diablo
- SATURDAY \*** - Barbeque Burger
- SUNDAY \*** - Slow Burner

- TOPPINGS AND CHEESES** 1. each
- Toppings:** chili • apple-wood smoked bacon • fried egg\* • oven roasted tomato • sautéed mushrooms • roasted red peppers
- Cheeses:** American • gruyère • jalapeno jack • aged Vermont cheddar  
Great Hill Farms Blue Cheese
- FAMILY SIDES** 4. each
- hand-cut fries • onion rings • sweet potato fries • edamame • eggplant fries  
truffle spuds • cole slaw • mashed potatoes • grilled asparagus • veggie hash

## Big Salads

- CAESAR SALAD** 9.<sup>95</sup>  
Crisp romaine hearts, Grana Padana, croutons
- Chicken 11.<sup>95</sup>
- Salmon\* 15.<sup>95</sup>
- ASIAN KALE SALAD** 10.<sup>95</sup>  
Crisp wontons, grape tomato, cucumber, radish, Julienne carrot, soy-ginger & lime vinaigrette
- Grilled Chicken 12.<sup>95</sup>
- Sunflower Crusted Tuna\* 17.<sup>95</sup>
- PAN SEARED SCALLOPS** 14.<sup>95</sup>  
Romaine, frisee and arugula, spiced walnuts, blue cheese crumbles, candied bacon lardons, Granny Smith apple, roasted onion vinaigrette
- CHICKEN COBB** 13.<sup>95</sup>  
Diced chicken, gorgonzola, tomato, bacon, hard cooked egg, avocado, rye croutons
- GREEK CHILLED SHRIMP SALAD** 14.<sup>95</sup>  
Feta, kalamata olives, grape tomato, red onion, pepperoncini, cucumber, creamy oregano dressing
- HANGAR STEAK SALAD \*** 18.<sup>95</sup>  
Romaine, arugula and frisee, grape tomato, hot cherry pepper, grilled onion, blue cheese, avocado, balsamic-tomato vinaigrette
- Substitute portobella mushroom 11.<sup>95</sup>
- BURGER SALAD \*** – Beef, turkey or veggie 12.<sup>95</sup>

Please alert your server to any concerns regarding food allergies prior to ordering.

# ENTREES

- ROASTED HALF CHICKEN** Lemon & herb cured, asparagus, garlic mashed potatoes, pan jus 15.<sup>95</sup>
- ST. LOUIS STYLE BARBEQUE RIBS** 17.<sup>95</sup>  
Dry rubbed & slow smoked, tossed with BBQ sauce, hand-cut fries, creamy cole slaw
- HILDA’S MEATLOAF** Garlic mashed potatoes, seared spinach, au poivre sauce 13.<sup>95</sup>
- PAN ROASTED SALMON \*** 17.<sup>95</sup>  
Roasted root vegetable hash, kale, spiced cider glaze
- MAX & CHEESE** Cellentani pasta, Black Forrest ham, peas, Gruyère, aged Vermont cheddar, Grana Padano cheese 12.<sup>95</sup>
- STEAK FRITES\*** 10<sup>oz</sup> Hangar Steak with a rosemary tomato butter, hand-cut french Fries 19.<sup>95</sup>

Thoroughly cooking meats, poultry, seafood, shellfish, or eggs reduces the risk of food-borne illness.

\*These items may be raw or undercooked to order, or may contain undercooked ingredients

## Bottle Beers

### LAGERS

|  |                  |
|--|------------------|
| <b>Clausthaler</b> Germany (Non-Alcoholic)   | 5.               |
| <b>Sam Smith</b> Organic Cider, UK (5%)  | 7. <sup>50</sup> |
| <b>Amstel Light</b> Lager, Netherlands (3.5%)                                      | 5. <sup>50</sup> |
| <b>Samuel Adams Light</b> , MA (4%)  | 5. <sup>50</sup> |
| <b>Corona Light</b> Pale Lager, Mexico (4.1%)                                      | 5. <sup>50</sup> |
| <b>Bud Light</b> American Lager, US (4.2%)   | 4. <sup>75</sup> |
| <b>Coors Light</b> Pale American Lager, U.S. (4.2%)                                | 4. <sup>75</sup> |
| <b>Michelob Ultra</b> Pale American Lager, U.S. (4.2%)                             | 5.               |
| <b>Corona</b> Lager, Mexico (4.6%)   | 5. <sup>50</sup> |
| <b>Samuel Adams Boston</b> Lager (4.8%)  | 5. <sup>50</sup> |
| <b>Heineken</b> Euro Lager, Netherlands (5.0%)                                     | 5. <sup>50</sup> |
| <b>Full Sail Brewery</b> Session Lager, CO (5.1%)                                  | 5. <sup>50</sup> |
| <b>Miller Light</b> American Pilsner, U.S. (4.2%)                                  | 4. <sup>75</sup> |
| <b>Pilsner Urquell</b> Czech Pilsner, Czechoslovakia (4.4%)                        | 5. <sup>50</sup> |
| <b>Sixpoint</b> <i>The Crisp</i> Bohemian-style Pils, NY Can! (5.4%)               | 6.               |
| <b>Oskar Blues Brewing</b> <i>Mama's Little Yella Pils</i> Pilsner, CO Can! (6.5%) | 5. <sup>50</sup> |
| <b>Ayinger</b> <i>Altbairisch</i> Munich Dark Lager, Germany 11.2oz (5%)           | 9.               |

### ALES

|   |                  |
|---|------------------|
| <b>Harpoon U.F.O. Raspberry</b> Hefe Weizen, MA (4.8%)                          | 6.               |
| <b>Two Roads</b> <i>No Limits</i> Hefeweizen, CT (5%) 16oz Can!                 | 6.               |
| <b>Weihenstephaner</b> Hefe Weiss, Germany, 16.9oz (5.4%)                       | 10.              |
| <b>Allagash</b> <i>White</i> Witbier, ME (5.0%)                                 | 7.               |
| <b>Unibroue</b> <i>Ephemere</i> Belgian White Ale with green apples, CAN (5.5%) | 7. <sup>50</sup> |
| <b>Reissdorf</b> Kolsh Germany (4.8%)   | 7.               |
| <b>Dupont</b> Farmhouse Ale, Belgium 12.7oz (6.5%)                              | 10.              |
| <b>Duvel</b> Belgian Strong Ale, Belgium (8.5%)                                 | 10.              |
| <b>Oskar Blues Brewing</b> <i>Dales's</i> Pale Ale, CO Can! (6.5%)              | 5. <sup>50</sup> |
| <b>Smuttynose</b> <i>Old Brown Dog</i> American Brown Ale, NH (6.7%)            | 6.               |
| <b>Samuel Smith Old Brewery</b> Nut Brown Ale, UK 18.7oz (5%)                   | 11.              |
| <b>Troegs</b> <i>Hopback</i> Amber Ale PA (6%)                                  | 6.               |
| <b>Lagunitas</b> I.P.A., CA (6.1%)  | 6.               |
| <b>Newburyport Brewing Co.</b> <i>Green Head</i> I.P.A., MA (7.2%) Can!         | 6.               |
| <b>Green Flash</b> <i>West Coast</i> I.P.A., CA (7.2%)                          | 7.               |
| <b>Six Point</b> <i>Resin</i> Imperial I.P.A., NY (9.1%) Can!                   | 7.               |
| <b>Stone</b> Smoked Porter, CA 22oz. (5.9%)                                     | 12.              |
| <b>Guinness</b> Irish Stout (14.9oz) Ireland Can!                               | 7.               |
| <b>Left Hand Brewery</b> Nitro Milk Stout, CO (6.0%)                            | 6.               |

### TRAPPIST BEERS

|   |                   |
|---|-------------------|
| <b>Orval</b> Belgian Pale Ale, Belgium (6.2%)                       | 13. <sup>50</sup> |
| <b>Spencer Trappist Ale</b> Belgian Pale Ale, MA USA (6.5%)         | 14.               |
| <b>Westmalle</b> Trappist Dubbel, Belgium (7%)                      | 11.               |
| <b>Rochefort 6</b> Dubbel, Belgium (7.5%)                           | 14.               |
| <b>Chimay Grande Reserve</b> (Blue) Trappist Dark Ale, Belgium (9%) | 11.               |
| <b>Chimay 150th Anniversary</b> (750ml) Belgian (9.8%)              | 40.               |
| <b>La Trappe</b> Quadrupel, Netherlands (10%)                       | 14.               |

### CELLAR SELECTIONS

|   |     |
|---|-----|
| <b>Aecht Schlenkerla</b> <i>Smoked Lager</i> , Germany (16.9oz) (4.3%)            | 11. |
| <b>Oud Beersel</b> <i>Framboise</i> , Lambic, Belgium (375ml) (5%)                | 23. |
| <b>The Bruery</b> <i>Oude Tart</i> , Flanders Red Ale (750ml)(7.5%)               | 60. |
| <b>Unibroue</b> <i>La Fin Du Monde</i> Belgian Style Triple, Canada (25.4oz) (9%) | 18. |
| <b>Evil Twin</b> <i>I Love You With My Stout</i> Imperial Stout, NY,Den (12%)     | 13. |

### GLUTEN FREE

|  |                  |
|--|------------------|
| <b>Sam Smith</b> Organic Cider, UK (5%)              | 7. <sup>50</sup> |
| <b>Glutenberg</b> Pale Ale, Canada (5.0%) 16oz. Can! | 7.               |
| <b>Omission</b> I.P.A., OR (6.7%)                    | 6. <sup>50</sup> |

## SHAKES

CHOCOLATE • VANILLA • PB & J  
OREO • TOASTED MARSHMALLOW  
COFFEE HAZELNUT • STRAWBERRY  
Shakes 5.95

### Spiked Shakes

**BUFFALO SHAKE** - Buffalo Trace Bourbon, caramel, vanilla ice cream  
**THE NUTTY BUDDY**— Amaretto, Frangelico, peanut butter, coffee ice cream  
**KAHLUA EXPRESS** - Van Gogh Double Espresso, Kahlua, coffee ice cream  
**CREAMSICKLE**— Bauchant Orange Liquor, vanilla ice cream  
Adult Shake 10.

**Saranac Draft Root Beer- 3.50**

**Hosmer Mountain Craft Soda- 3.25**

Birch Beer, Orange, Grape, Black Cherry, Ginger Beer  
Root Beer, Diet Root Beer

**Bottled Water** -San Pellegrino Sparkling, Fiji Still

## MAX BURGER WINES

### SPARKLING

|  | Glass | Bottle |
|--|-------|--------|
| Prosecco, <b>Hil</b> , Italy                   |       | 25.    |
| Prosecco, <b>Riondo</b> , Italy (187ml bottle) |       | 9.     |
| Champagne, <b>Veuve Cliquot</b>                |       | 65.    |

### WHITES

|  |                  |     |
|--|------------------|-----|
| Pinot Grigio, <b>Ca' Donini</b> , Italy              | 7.               | 24. |
| Chardonnay, <b>Excelsior</b> , South Africa          | 7.               | 26. |
| Chardonnay, <b>St. Francis</b> , Sonoma              | 10.              | 36. |
| Chardonnay, <b>Decoy</b> Sonoma                      | 13.              | 48. |
| Sparkling Moscato, <b>Allure</b> , CA (187ml bottle) |                  | 9.  |
| Riesling, <b>Saint M</b> , Pfalz, Germany            | 8. <sup>50</sup> | 31. |
| Sauvignon Blanc, <b>The Loop</b> , New Zealand       | 8. <sup>50</sup> | 34. |
| Sauvignon Blanc, <b>Max Cuvee</b> , CA               | 9.               | 34. |

### ROSE / BLUSH

|                               |    |     |
|-------------------------------|----|-----|
| Rose, <b>Sauvion</b> , France | 7. | 25. |
|-------------------------------|----|-----|

### REDS

|   |                   |     |
|---|-------------------|-----|
| Pinot Noir, <b>Cono Sur</b> , Chile                 | 6. <sup>50</sup>  | 25. |
| Pinot Noir, <b>Pinot Project</b> , CA               | 8. <sup>75</sup>  | 31. |
| Pinot Noir, <b>Steele</b> , Cameros                 |                   | 35. |
| Petite Sirah, <b>Line 39</b> , CA                   |                   | 26. |
| Chianti, <b>Caposaldo</b> , Italy                   | 6. <sup>50</sup>  | 24. |
| Merlot, <b>Greystone</b> , CA                       | 7. <sup>50</sup>  | 28. |
| Grenache, <b>Owen Roe</b> <i>Sinister Hand</i> , WA |                   | 40. |
| Carignan, <b>Paul Mas</b> , France                  |                   | 29. |
| Rioja, <b>Montebuena</b> , Spain                    |                   | 28. |
| Malbec, <b>Bodini</b> , Argentina                   | 7. <sup>50</sup>  | 26. |
| Cab Franc, <b>Corvidae</b> , OR                     |                   | 34. |
| Cotes du Rhone, <b>Grand Veneur</b> , France        |                   | 35. |
| Cab Sauvignon, <b>Castle Rock</b> Paso Robles, CA   | 7.                | 25. |
| Cab Sauvignon, <b>Ray's Station</b> , CA            | 10.               | 36. |
| Cab Sauvignon, <b>Justin</b> (1/2 Bottle)           |                   | 30. |
| "Super Napa Blend" <b>Max Cuvee</b> , Napa          | 12. <sup>50</sup> | 48. |
| Cabernet Sauvignon, <b>Chateau Montelena</b> , Napa |                   | 62. |
| Syrah, <b>Bergevin</b> <i>She Devil</i> , WA        |                   | 42. |